

Hospitality & Tourism (Post Secondary)

Culinary Arts (Secondary)

<u>Course #</u>	<u>Course Name</u>	<u>Credits</u>	<u>Requirements</u>
HMT 105	Intro to Hospitality Management & Tourism	3 (with Pro-Start)	Student must pass the Pro Start exam with a minimum score of 70% or above.
HMT 107	Sanitation and Safety	3 (with Serve Safe)	Student must pass the Serve Safe exam with a minimum score of 70% or above.
HMT 112/113 (lab)	Basic Food Preparation	5 (with Pro Start)	Student must pass the Pro Start exam with a minimum score of 70% or above.
HMT 291	Hospitality Management & Tourism Internship I	3 (with Pro Start)	Student must pass the Pro Start exam with a minimum score of 70% or above and have 400 documented work hours.

***Pro-Start** and **Serve Safe** examinations are administered by appropriately **Pro-Start** and **Serve Safe** certified high school instructor at the conclusion of individual modules taught as part of the high school program. In order to receive credit for SCC course(s), the student must pass with a minimum score of 70% or above in **Pro-Start** and **Serve Safe** on the relevant exam.*

